

DISC Newsletter

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DISC NEWSLETTER

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Recipe Entrants

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be directed to:*

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An Information Periodical For DISC Employees

Ideas

Please send us any ideas for articles, or other suggestions, for the DISC Newsletter.

BDAS Move by Gretchen Hefner

Well, we did it. It only took 8,400 feet of phone cabling, 10,750 feet of LAN cabling, 9 huge recycling bins, approximately 200 elevator trips, tons of cooperation, and some stock in the Doan's Back Pills Company, but we're moved!

As part of an effort to consolidate all the DISC employees on the 7th and 8th floors of the Landon Building, early November brought a move from the 2nd floor to the 8th floor for the BDAS SHARP unit, the BDAS STARS & SetOffs unit, and some of Loren Westerdale's BIS staff. We were also joined in our new digs by the Small Agency Support guys: Kurt Dubach, Cad Griffin, Jesse Springer, Todd Standeford, and Jeff Stone.

Unfortunately, the poor SHARP team had to move twice: once to free up their old cubicles for reconstruction on the 8th floor and again for the actual move up to 8th. And as the final moving date drew near, some of the staff had to give up panels from the cubicles they were still in, in order to complete our new home. But everyone endured by putting masking tape on the floor to simulate any absent walls. Some lucky people even got doors out of the deal. Move over Les Nessman!

Our new place has 27 cubicles, 2 offices, 3 meeting rooms, 2 staging areas, and a new telecom equipment

room. We got settled in just in time to put up the Christmas decorations, however some minor adjustments are still being made. We're still working on things such as saying "down there" rather than "up there" when we go to the cafeteria, pushing the 8th floor button on the elevator rather than the 2nd floor button, getting used to the "365-24-7 rowdiness" of Kurt's group (just kidding, guys), and so on.

Our phone numbers remained the same so feel free to contact us with your needs as you did before. Our new address is Room 851-South, LSOB.

Special thanks to Sara Johnson for her expert coordination of this substantial task; the BOT staff – Eric, Larry, Dan, Dwight, Evan and Gary – who made sure the phone and LAN lines were up and running on time; to the Facilities Management staff – Dale, Marvin and the construction crew, Randy, and Joe – for working nights and weekends to build us a new home and spruce it up; to Tony Matalone for the seamless management of all our PCs; and to Larry Workman for courageously conquering the moldy refrigerator.



EMPLOYEE INFO



Happy Decembeer Birthdays to:

Craig Srna

Lowel Chellberg

Larry Burton

Clayton Kinnett

Sarah Gigous

Shelly Myers

Tony Appelhanz

Clyde Seel

Deaths

Janelle Burgardt's Uncle

Jeff Muller's Father-in-Law



*Please accept our most sincere
condolences for the losses of
your loved ones*

Recipes

Southern Yam Pudding (Doug Quinn)

3 cups diced peeled raw sweet potatoes or yams
1½ cups milk
1 cup sugar
1 egg
1 ½ tablespoons butter or margarine
1 teaspoon salt
½ teaspoon vanilla
½ teaspoon cinnamon
¼ teaspoon allspice

Grate all ingredients in blender. Pour into greased 1 ½-quart casserole. Bake in moderate oven (400° F.) 1 hour to 1 hour and 10 minutes, stirring once or twice during baking. Makes 6 servings.

Turtle Cake (Janice Yokum)

1 pkg German chocolate cake mix
1 14oz pkg Kraft caramels
½ c. Evaporated milk
¾ c. Margarine
½ to ¾ c. Pecans
1 6oz pkg chocolate chips

Mix cake as directed on package and pour half the batter in a greased 9" x 13" pan. Bake 15 minutes at 350 degrees. Melt caramels with evaporated milk and margarine. Pour over the baked batter. Sprinkle with the pecans and chocolate chips. Then pour the remaining batter over the top and bake another 20 minutes. When cool, top with Cool Whip on each serving.

Pickled Shrimp (Marsha Rogers)

7 1/2 cups water
2 1/2 pounds unpeeled fresh shrimp
3 medium onions, sliced
Fresh ground pepper
Whole peppercorns
4 bay leaves
2 whole cloves garlic, peeled
1 cup cider vinegar
1 tablespoon lemon juice

Bring the water to a boil in a large saucepan. Add the shrimp and cook until just pink, no more than 3 to 5 minutes. Drain well and rinse in cold water to prevent further cooking. Peel and devein shrimp, leaving tails on. In a large glass airtight jar (about 1 1/2 quarts *) layer shrimp and onions and top each layer with ground black pepper, peppercorns, bay leaf and a clove of garlic. Keep layering until jar is about 2/3 full. Pour vinegar and lemon juice over layers until jar is almost full. Leave space at the top so you can gently shake jar to remix ingredients. Seal jar tightly and chill for a few days up to 2 weeks. Turn jar upside down to remix every other day or so. Serve chilled as an appetizer.

* Note: for larger shrimp you may need a larger jar and adjust ingredients accordingly.

Recipes

Pumpkin Pie Cake (Beth Zlotky)

32 oz. can pumpkin
4 eggs
12 oz. evaporated milk
1 1/2 cup sugar
2 t. cinnamon
1t. nutmeg
1/3 t. ginger

Grease a 9 x 12 pan.
Beat above ingredients together. Put in pan.
Sprinkle 1 box yellow cake mix over mixture.
Drizzle with 3/4 cup melted butter.
Sprinkle 1/2 cup chopped walnuts on top.
Bake 300 degrees for 1 hour 20 minutes.

Serve with cinnamon whipped cream.
Pint of whipping cream. 2-4 t. powdered sugar, 1/2 t. vanilla, 1/4 t. cinnamon. Whip all together.

No Bake Cheese Cake and Bunuelos (Theresa Duran)

1-8oz Pkg. Cream Cheese (Room Temp)
1 t. Vanilla
1/3 c. Sugar or Splenda
1/4 c. Milk
1 (8oz ctn) Cool Whip

1 – 9 inch Graham Cracker Crust
1 can of Cherry Pie Filling.

Combine cream cheese, vanilla, sugar/Splenda, milk in large bowl.
Mix with hand mixer till creamy, after well blended add half of Cool Whip.
Mix till smooth add the rest of the Cool Whip, will be rich and smooth.

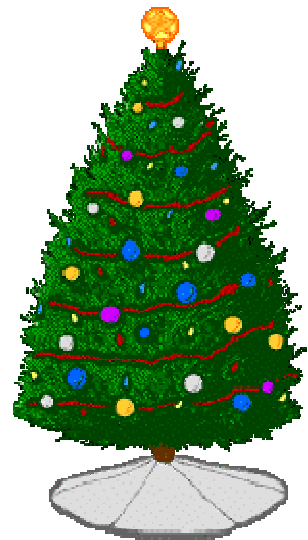
Turn filling out onto pie crust, refrigerate for one hour, and then top with pie filling.

Note:
I also use the filling as a frosting on cakes.

Old Settlers Beans (Patty Copeland)

1 1/2 - 2 lbs hamburger	4 tbs mustard
1 lb bacon fried and drained	1 tsp chili powder
1 onion chopped	2 tbs salt
2/3 cup brown sugar	1 tsp pepper
2/3 cup white sugar	3 large cans lima beans
1/2 cup catsup	3 large cans pork and beans
1/2 cup barbecue sauce	3 large cans red beans
4 tbs molasses	

Saute beef and onion together, drain. Add next 9 ingredients.
Drain all beans and add to meat. Crumble bacon and stir in.
Bake, covered at 350 for 30 minutes then uncovered 30 minutes.



Recipes

Turkey and Rice (Jerry Merryman)

Zatarain's French Market vegetables & rice

1 15oz. can chicken broth

¼ cup diced onion and/or 3 diced green onions & tops

2 ribs celery, diced

10 baby carrots, diced

1 pound diced turkey (or ham) (or both)

½ cup frozen green peas

Prepare rice according to package instructions, substituting chicken broth for part of the water (or all of it). Add the onion, carrot and celery at the beginning. When finished cooking, stir in the meat and peas and let stand for a few minutes before serving.

Christmas Success Cake (Vickie Rogers)

4 c Planning

2 c Development

4 c Testing

Sift Together:

1 c Quality Assurance

1 c Risk Management

1 c Communication

Add:

1 c Determination

1 c Positive Attitude

Dash of Self Assurance to Taste

Mix well. Monitor in warm environment in several phases throughout life of recipe. At least quarterly, have a serving of satisfaction of equal parts of time and budget. Recipe is done when users are joyous. Make adjustments to recipe from lessons learned during life of recipe. The return on investment serves many users and the benefits range from immediate to many years.

Rolo Pretzel Pecan Treat (Mary Winans)

Ingredients:

Package of Rolo candies (unwrap them all)

Same number of small Pretzels & pecan halves to match number of Rolos

Preheat oven to 250 degrees. On a lined (foil or silpad) cookie sheet, place a rolo candy on top of the pretzel, filling a cookie sheet. Place in oven for 4 mins. Remove from oven, rolo candy should still have its shape. Place a pecan half on top of the rolo candy immediately, pressing it down into the melted rolo. Place candies that are still on the cookie sheet into the refrigerator for a couple of minutes to harden. Remove from refrigerator & cookie sheet & place on a display tray or plastic container with a cover or plastic bag & seal to keep moisture away. Make 64

Recipes

Foolproof Fudge (Doug Walsh)

3C (18 oz.) chocolate chips (semi sweet)

1 can (14 oz) sweetened condensed milk (Eagle Brand) dash of salt 1/2C - 1C chopped nuts (optional)

1 1/2 t. vanilla extract

Line 8 or 9 inch pan with foil and butter the foil (or spray with PAM) and set aside.

Melt the chocolate chips with the condensed milk and salt on the stove top in a heavy saucepan. Remove from the heat and stir in the nuts & vanilla. Pour into buttered foil lined pan and chill in the refrigerator for two hours. Remove from fridge and turn out the fudge onto a board and peel off the foil. Cut into squares and store fudge (covered) in the refrigerator (or freezer). Makes two pounds.

For Marshmallow Fudge: Omit the nuts and stir in 2 T. butter with the vanilla. Finally fold in 2C of miniature marshmallows and then continue as above.

For a Reduced Fat Version: You can make a reduced fat version by using reduced fat chocolate chips and Eagle Brand Fat Free condensed milk. Everything else remains the same.

Company Casserole (Frank Kosiba)

1 8-oz. Pkg. noodles

1 lb. ground beef

5 T. butter

2 8-oz. cans tomato sauce

1 t. salt

Cayenne or black pepper to taste

1 c. cottage cheese

1/4 c. thick sour cream

1 8-oz. pkg. cream cheese

1/2 c. green onions chopped

1 T. or more green pepper, chopped

Cook noodles in 3-quarts of salted water. Brown ground meat in 3 tablespoons of butter. Stir in tomato sauce, salt and pepper. Remove from heat. Combine cottage cheese, cream cheese, sour cream onions and green pepper. Spread half of cooked noodles in a greased casserole; cover with cheese mixture. Top with remaining noodles. Pour 2 tablespoons melted butter over noodles. Put meat sauce on top. Bake at 350° F. for 30 minutes. Yield: 6-8 servings.



**Division of Information
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Meeting Our Customer's Needs

KUDOs

BOT

To: Bryce Warner, Dana Jolley, Rob Dressman, Mark Peralta
Dave, please extend a thanks to all of your people who worked on finding the problem with our slow network performance. We really appreciate the quick response.
From: Sue Swartzman, KDOT

BOT

To: Tony Appelhanz
I just want to especially take the time to say thanks for all your assistance with the moves and changes going on at the KCVA Central Office in Topeka. Your continued professionalism, kindness, and patience through all the additional changes after the initial orders are very much appreciated.
From: Webster Roth, Veteran Affairs

BOT

To: Dean Carson, Help Desk Employees
I just sent the folks in Benefits a "thank you" note for the great job they did with open enrollment. You too deserve every recognition for making this year's effort a success. It wouldn't have happened without your. Thank you for all you did, and how well you did it.
From: Jack Rickerson, DPS

KITO

To: Larry Kettlewell
Thank you so much for helping us keep an eye on our network/traffic election night. It was reassuring knowing there was another pair of eyes and redundant IDS/IPA watching things during one of our most public/visible nights. Your frequent email updates were appreciated and very helpful.
From: Mike Stewart, Secretary of State's Office

BOT

To: Clayton Kinnett, Jim Logan, Dana Jolley
Just wanted to let you know, we completed the VRF for all sites with servers, which

puts all our major centers and servers behind our firewall. Clayton, Jim, and Dana came in on Sunday morning to get the job done, and were very patient as we did our testing on the local site to ensure everything would work.
From: Jeff Conrad, Department of Commerce

BOT

To: Dave Timpany, Larry Kettlewell, Bill Kelly, Jim Logan
Thank you for allowing me to invite your staff members to the CVR Security JAD Session. Dave, Larry, Bill, and Jim provided some excellent information which will help us to maximize our resources and possibly even lead to some cost savings for the project. I was so proud to have them there as part of the "state" team. They were very impressive not only to me but to our whole IT staff and vendor staff as well. The comments I have been hearing about them over the last couple of days are exceptional!
From: Mary Rapp, Secretary of State's Office

Great Work Everyone !!